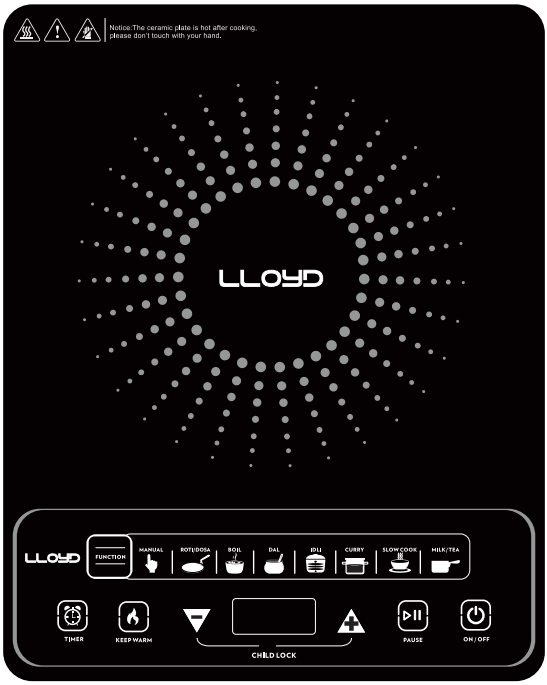
MODEL NO: LIC16PB



Instruction manual for **Induction Cooker**

Dear Customer

Congratulations on being the proud owner of Lloyd Induction Cooker. Your Induction Cooker comes with a Lloyd Guarantee of Quality.

Lloyd takes great pride in providing its customers with perfect products that adheres to international quality standards.

Lloyd is committed to provide the ultimate customer satisfaction as nothing brings us greater joy than having satisfied customers of Lloyd.

At Lloyd, feedback and suggestions based on your product usage experience are greatly appreciated.

Please feel free to contact us at
perfectservice@lloydmail.com

NIPUN SINGHAL
DIRECTOR

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Applicable model list

Model	Pulsated Rated power	Rated voltage	Rated frequency	Dimension (mm)
LIC16PB	1600W	230V~	50Hz	358x280x62

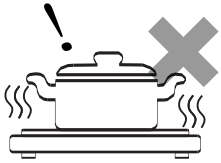
Safety Instructions

For safety reasons and to avoid damage to the appliance or injuries to people, please abide by all the safety instructions below.
Ignoring safety warnings may result in injuries.

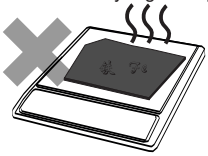
Symbols: **Forbidden** **Mandatory** **Warning** **Attention**

Do not heat food in sealed containers, such as compressed products, cans, or coffee pots, to avoid explosion caused by heat expansion.

To avoid affecting product performance and to prevent injury, do not heat empty pots. When in use, do not leave the appliance without supervision for a long time. When leaving the appliance without supervision, make sure there is enough water in the pot.

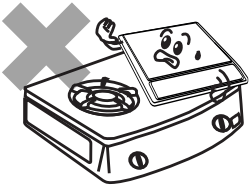


Do not heat iron utensils on the induction cooker heating plate to avoid any harm caused by high temperatures.

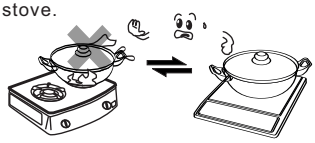


Do not directly rinse this induction cooker under water. Do not spill water or soup into the internal parts of the induction cooker.

To avoid accidents, do not place the induction cooker, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove).

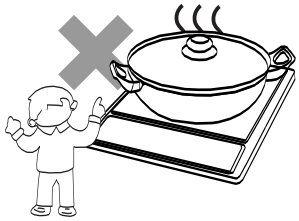


The utensils provided for the induction cooker can only be used for cooking with it. These cooking utensils cannot be used on both induction cooker and gas stove.



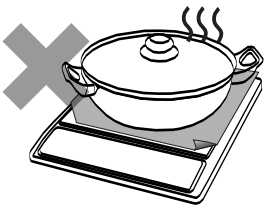
Safety Instructions

To avoid injuries such as scalding, do not let children operate the appliance alone.

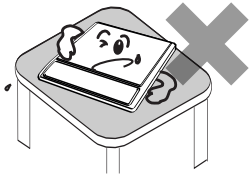


Do not insert any foreign object, such as iron wire. Do not block the air ventilation opening or air entry port.

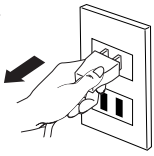
Do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction cooker heating plate for indirect heating.



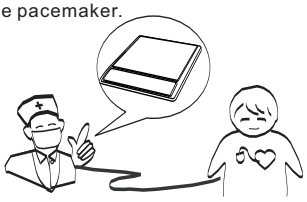
When using the induction cooker, do not put it on any metal platform (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10cm thick on the heating plate.



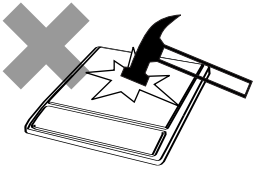
Unplug the power cord from the outlet after use to avoid fire and/or any damage to the electronic components, caused by prolonged electrical connection.



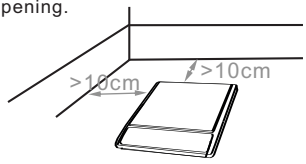
People with heart pacemakers should consult a doctor. Only use the appliance after confirming that it does not affect the pacemaker.



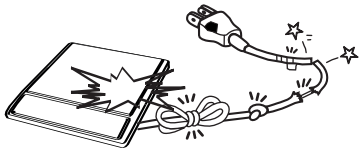
Avoid causing impacts on the heating plate. If damaged, please stop using it and take it to a maintenance and repair site.



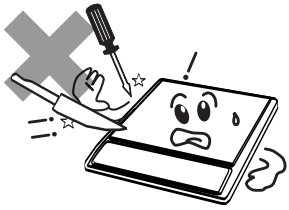
When using the induction cooker, place it horizontally and allow at least 10cm of free space between the sides and back of the induction cooker and the wall. Do not use the induction cooker in narrow spaces. To avoid hindrance in release of heat, do not cover the ventilation opening.



If the power cord is damaged, have it replaced by authorised service providers only.

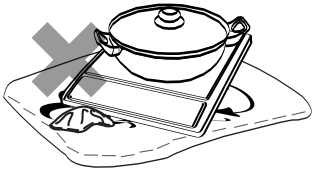


Do not touch the cooker plate with sharp tools to avoid cracking or damaging the plate. If cracks are found on the cooker plate, turn off the appliance to avoid any electrical shock that might occur.



The cooker cannot be overloaded. Overloading the plate may damage the plastic cover and cooker plate.

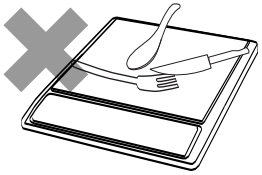
Do not use the induction cooker by putting it onto a carpet, tablecloth or thin paper to avoid blocking the air inlet opening or air outlet opening, which results in heat emission.



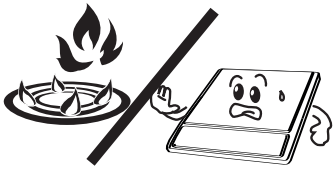
Please use a dedicated and high quality power outlet, with high power rating, equal to or above 10A. Do not use poor quality outlets. Do not share the power outlet with electrical appliances with high power ratings, such as air conditioners, electrical stoves etc to avoid fires caused by overloading the outlet.

When using the induction cooker or after use, please keep it clean. Protect the induction cooker from bugs, dust and humidity. Avoid letting cockroaches etc fall into the internal parts of the induction cooker and causing a short circuit of the electrical board. When not in use for a long period, please clean it and put it into a plastic bag to store it.

Metal objects, such as knives, forks, spoons and lids, should not be put on the surface of the cooking area, since they get heated.



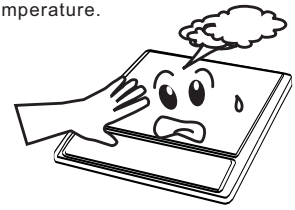
Do not use the induction cooker near a gas stove, kerosene stove, gas cooker or in any space with an open fire or an environment with high temperature.



Safety Instructions

Always clean the induction cooker to prevent mess from getting into the fan, which could influence the normal operation of the appliance.

When operating the appliance or after moving the pot, the cooking area will remain hot for sometime. Do not touch it, be careful of scalding caused by the high temperature.



This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments.

Warning

Never keep the induction hotplate on without any vessel on it, otherwise its operational performance may be ffected.

Warning

Periodically check that there are no objects (glass, paper, etc) that could obstruct the inlet under your induction hotplate.

Warning

Adults should supervise the children in order to make sure that do not play with the appliance.

Warning

Keep electrical appliance out of reach of children. Do not let them use the appliances without supervision.

Warning

This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way.

Warning

The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.

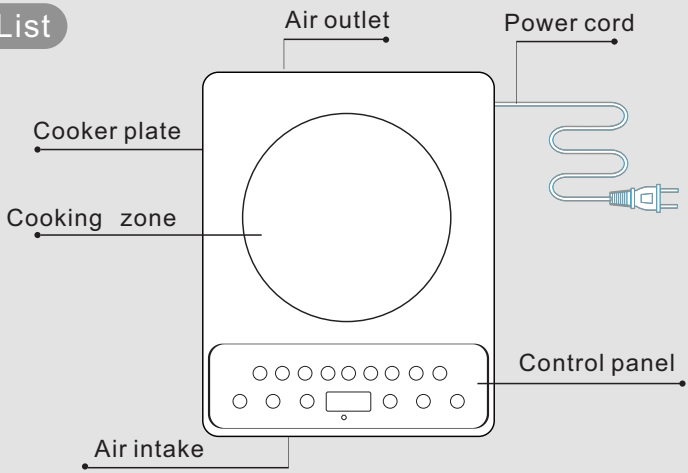
Warning

Instructions for Product Use

Product Summary

This induction cooker is designed for household use. Please refer to the instructions for detailed cooking methods.

Part List



Preparation

- Before using, check if the power plug connects well with the power outlet.
- Before placing the pot on the cooker plate, clean up water stains, oil spots or any other adherent dirt on the outside surface of the pot and cooker plate.
- Please put the pot to be heated on the central part of the induction cooker. Do not put an empty pot on the cooker plate to be heated.

Connecting the power and switching it on

- After pressing the “ON/OFF” key, press the function keys to select the required mode. The induction cooker enters the working mode.
- After pressing the “ON/OFF” key, if no function key is pressed for about one minute, the induction cooker will switch off automatically.
- After pressing the function key, if there is no proper vessel on the cooker plate, induction cooker will not work and the alarm will sound to indicate that a proper vessel is required. About one minute later, it will switch off automatically.

Function Selection

- After switching on the appliance, press the “Function” key to select the desired cooking mode.
- Please refer to “Functional cooking mode instructions” for the details of the corresponding heating process.

Power Adjustment

- After selecting a mode, you can press “+” or “-” to adjust the power.
- For some modes, during the heating procedure, the induction cooker can automatically adjust the power according to the cooking process.
- For certain modes, the power is restricted complying with the cooking process.

Child Lock

- Press the“+” and “-” key at the same time to lock. The “CHILD LOCK” indicator lights up. Now only the “ON/OFF” key can be used to switch off the appliance.
- Press the “+” and “-” key at the same time to quit the lock function. The indicator turns off.

Timer Adjustment

- If timer operation is not needed or if this function is not provided, the induction cooker will heat the ingredients for the default time duration.
- If timer is needed, first press the “TIMER” key. When the timer indicator lights up and the numbers blink on the display, press the key “+” or “-” to adjust the time duration.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction cooker starts counting down.
- When the counting down is over, the induction cooker automatically stops heating and switches off.
- For particular modes, the timer function does not work. For boiling water, the timer uses a counting up method.

Pause Adjustment

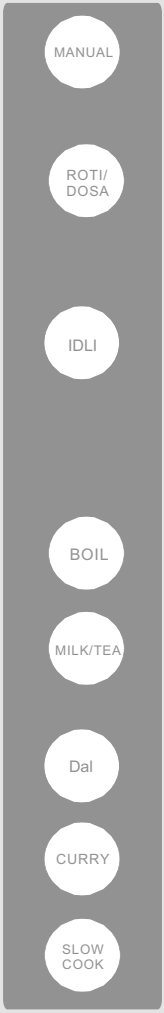
- The pause function is designed to temporarily stop heating during the normal operation process. You can switch to pause status in any cooking mode.
- During operation, when pause is needed, press the function key “PAUSE”. Now, the pause indicator lights up, the display and other function indicators stay in the previous status. The power indicator turns off and the induction cooker stops heating.
- When the induction cooker is in pause, press the “Pause” key again or select any cooking mode to quit the pause status and return to the normal heating process.
- After setting pause, the induction cooker stops heating. The default pause time interval is 10 minutes. After 10 minutes, if the pause mode is not cancelled, the induction cooker will sound an alarm. The alarm will last for several seconds, then the induction cooker will switch off automatically.

Switch Off

- When the operating time is over, the induction cooker switches off automatically.
- Press the “ON/OFF” key to turn the appliance off.

Functional Cooking Mode Instruction

User can select among the different cooking modes according to the cooking purpose. For your convenience, we have provided the following instructions:



- When switched on the induction cooker will automatically go into MANUAL mode and will provide moderate heat. You can raise or lower the temperature as required.

- This mode is programmed to maintain the ideal temperature required for cooking Roti/Dosa etc, and will ensure that the food does not burn.

- For the cooking mode of IDLI, the induction cooker can automatically control the power according to the time duration that has been set and the temperature of the ingredients. Under the modes, the power can be adjusted within the given power range at any time. After this manual adjustment, the induction cooker will return to auto power control according to the cooking purpose two minutes later.

- MILK/TEA and BOIL mode fits for boiling water.
  Note:
  1.It is recommended to put water that occupies 30% to 80% of the pot capacity when boiling.
  2.When boiling water, factors such as uneven pot bottom, scale or weather conditions could influence the boiling effect.
  3.Use the specific stock pot or water kettle when boiling water.

- The mode is fit for cooking DAL/PULSES. In the heating procedure the power can be adjusted at any time.

- The mode is suitable for cooking gravy items. After cooking the CURRY mode will automatically switch off.

- This is ideal for food that needs to be cooked at low temperature for a long time.

Functional Cooking Mode Instruction

- KEEP WARM cooking mode is fit for food items that needs gentle heat to maintain warmth. Under this mode, the induction cooker heats the ingredients with gentle power to maintain certain temperature inside the pot.

- The default time duration of heating for each mode is shown in the following table:

Mode	MANUAL	ROTI/ DOSA	DAL	IDLI	CURRY	SLOW COOK	MILK/ TEA
Default time duration of heating (Minute)	120	120	30	60	45	180	15

Note: The table above provides the time duration of heating for general modes. The time duration for certain modes of some products is not included. Please refer to the real time duration as a standard.

Proper pots

a Iron stock pot	b Iron milk pot
c Iron wok	d Iron water kettle
e Iron frying pan	f Iron steamer pan

- It is better not to use other substitutes (especially pressure vessels and pots) so as to avoid any unfavorable influence on operational performance.
- If other pots are used, please comply with the following conditions:
  1. Requirements for pot material: containing iron material.
  2. Requirement of pot shape: with even bottom, the diameter is not less than 12cm and not more than 20cm.
  The maximum load for the frying pan is 4kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
- Note: For Optimum Performance, please use the standard pots.

Cleaning and Maintenance

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooker plate of the induction cooker is not hot and then start cleaning.
- After using the induction cooker for a long time, the opening of air inlet/air outlet will pile up with dust or other dirt, please wipe it with a soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.

  Note: Please do not rinse it with water
- For oil spots on the cooker plate, wipe the cooker plate by using a soft moist cloth with a little tooth paste or mild detergent. And then use a soft moist cloth to wipe it until no stain remains.

  When not using it for a long time, please disconnect the power plug from the power outlet and protect the induction cooker from any dust or bugs.

Self-Diagnosis for Abnormalities

Abnormalities	Key checking points and troubleshooting
After plugging in the power cord and pressing the "ON/OFF" key, the indicator and display do not light up.	• Is the power plug properly connected? • Is the switch, power outlet, fuse or power cord damaged?
The "ON/OFF" indicator lights up and the display works normally, but heating does not start.	• Is the pot material proper? • Is the appliance in a "Preset" working status? • For other causes, take the appliance to a repairing and maintenance site to be fixed.
Heating suddenly stops during the process.	• Is the temperature of the oil too high when frying dishes? • Is the temperature of the surroundings very high? • Is the air inlet or air outlet of the induction cooker blocked? • Is the default heating time of the induction cooker over? • The self-safety protection of the induction cooker starts, wait for several minutes and then connect power to use it.

Self-Diagnosis for Abnormalities

The protection codes appear		
E:06 E6	Protection for over-high temperature	• The temperature inside the induction cooker is too high. When the temperature lowers, press the “ON/OFF” key, the heating can start normally.
E:03 E3 E:10 EA	Protection for over-high temperature of the cooker plate	• The temperature of the cooker plate is too high. When the temperature lowers, press the “ON/OFF” key, the heating can start normally.
E:01 E1 E:02 E2 E:04 E4 E:05 E5 E:11 E6	Protection for the inner sensor of the induction cooker	• When using the induction cooker, if the temperature of the surroundings is too low, the auto protection function will start. With switching on the appliance again or switching after simple warm-up, the appliance can return to normal working status automatically.

- The description above is for diagnosing and checking common issues. If the problems cannot be solved, please send the product to a repair and maintenance site or make an inquiry by calling service number.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

Note: Some error codes may not be displayed due to the internal special protection circuit and function will remain as mentioned in the table.

Customer Privileges

Dear Customer,

Congratulations! We wish you a long and happy association with LLOYD. We would like you to know your privileges with respect to your Induction Cooker. You are entitled to:

1 The defective part(s) shall be replaced with a functionally working equivalent part(s). The removed part(s) will be LLOYD property.

2. After sales service is available within the municipal limits of the city where the service station/authorised dealer is located.

3. These privileges are available to the original purchaser only.

4. In an event the Induction Cooker requires attention at the company's service centre / authorised dealer under the supervision of company's service engineer, the purchaser should arrange to deliver the washing machine to the service centre at his cost

WARRANTY CARD

TERMS OF WARRANTY*

Repair or replacement of any part other than that mentioned on the warranty card for a period of 12 months from the date of the Invoice/Bill

Product Sl. No.: _____

Model : _____

Dealer's Name : _____

_____

Address : _____

_____

Date of Purchase: _____

Dealer stamp & signature

* CONDITIONS APPLY AS DESCRIBED IN THE MANUAL

Warranty Terms and Conditions

If problems occur with the product, please contact our specific repair and maintenance site or service center.

- One year warranty on the chassis of LLOYD Induction Cookers.
- The starting warranty date refers to the invoice/ bill of purchase of the product.
- Any problem caused by the following items is not included in the warranty:

1. Damage caused by incorrect use, storage or maintenance by the customer.
2. Disassembling or repairing the appliance by a repair agent who is not appointed by the LLOYD, resulting in damage to the appliance.
3. The serial number on the invoice is different from the one on the product to be repaired, or the model number on the invoice is modified.
4. No valid invoice.
5. Damage due to force majeure.
6. Putting the induction cooker to commercial use.
7. LLOYD is not responsible for accidents arising due to the use of LLOYD accessories not designed for utlilization with this product.
8. Using the product in a non-household environment is not covered by the warranty scope.
9. Man-made issues or problems caused by incorrect use are not covered by the warranty scope.
10. The Induction Cooker is damaged in transit whether carried by the company,s transport or by the purchaser himself.
11. The Induction Cooker is not used in accordance with the instructions given in the USER MANUAL given along with this machine,
12. The serial number of the Induction Cooker is deleted, defaced or altered.
13. The Induction Cooker has been transported to another city without obtaining warranty transfer note from LLOYD.
14.The induction Cooker is purchased from any agency/ dealer not authorised by LLOYD. Accessories other than those supplied with this Induction Cooker are used.
15. The company shall not be liable for any dealer expenses, if any, in carrying out the terms of this warranty.
16. The company shall not be liable for any delay in rectifying the Induction Cooker, in the event of non-availability of parts or situation beyond the control of the company.
17.The company will not be responsible for any losses direct or indirect in this regard.
18.LLOYD employees, dealer and service personnel have no authority to vary the terms of this warranty.

19.This warranty issued is subject to the jurisdiction of civil court of New

Imported & Marketed By:
LLOYD ELECTRIC & ENGINEERING LIMITED
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Email: perfectservice@lloydmail.com

Customer Care Toll Free No.

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Maharashtra,Chattisgarh,Goa:1800-1024-212 | South India:1800-1200-666 | Rest of India:1800-1020-666